

ALL FAMA

WINE DATA SHEET

Country | Portugal
Region | Lisbon
Climate | Atlantic
Soil | Limestones, Paraglidiers and Sandstones

Type | Rosé
Vintage | 2017
Classification | Regional Lisboa
Grape Varieties | Aragonez, Castelão

Winemaking | Total destemming and crushing. Light pressing and static decanting. Fermentation in stainless-steel vats with controlled temperature of 16°C.

Tasting Notes | Salmon colour. Fresh fruity aroma that reminds watermelon and ripe pomegranate. Fresh and smooth in the mouth, it retains a pleasant aroma of pomegranate even after drinking.

Food Pairing & Service | Ideal with seafood, sushi, sashimi or summer salads.
It should be served at a temperature between 10°C and 12°C.

Store it in a cold, dry place and protected from light.

Allergens | Contains sulphites.

Alcohol Content | 13% vol.
Volatile Acidity | 0,35 g/L
Total Acidity | 4,70 g/L
pH | 3,40
SO₂ | < 120 mg/L
Capacity | 750 ml
Winemaker | Rui Vieira

Cardboard Box

	Measures/cm	Weight/Kg	Units
Box	224x150x335	7,5	6
Pallet	1200x800x1762	800	624



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